

# per se

SALON TASTING MENU

May 14, 2019

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Rillettes," Hen Egg "Crêpe,"  
and Tarragon-Scented Crème Fraîche  
(60.00 supplement)

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"BEETS AND LEEKS"

"Demi-Sec" Ruby Beets, Holland Leeks "à la Plancha,"  
and Green Almond Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,  
and Celery Branch "Ribbons"

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CONFIT FILLET OF NOVA SCOTIA DAY BOAT HALIBUT

Watercress "Panade," Wild Garlic Leaves, Garbanzo Beans,  
and Italian Parsley Emulsion

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ELYSIAN FIELDS FARM SPRING LAMB\*

Marinated Cocktail Artichokes, "Pipérade,"  
Basil Oil, and Moroccan Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Yukon Gold Potato "Rösti," Creamed Arrowleaf Spinach,  
French White Asparagus, and "Steak Sauce"  
(100.00 supplement)

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SWEET CARROT SHERBET

Cocoa-Caraway Crumble, Cream Cheese "Mousseline,"  
Golden Pineapple, and Pearson Farm Pecans

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PRIX FIXE 225.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness